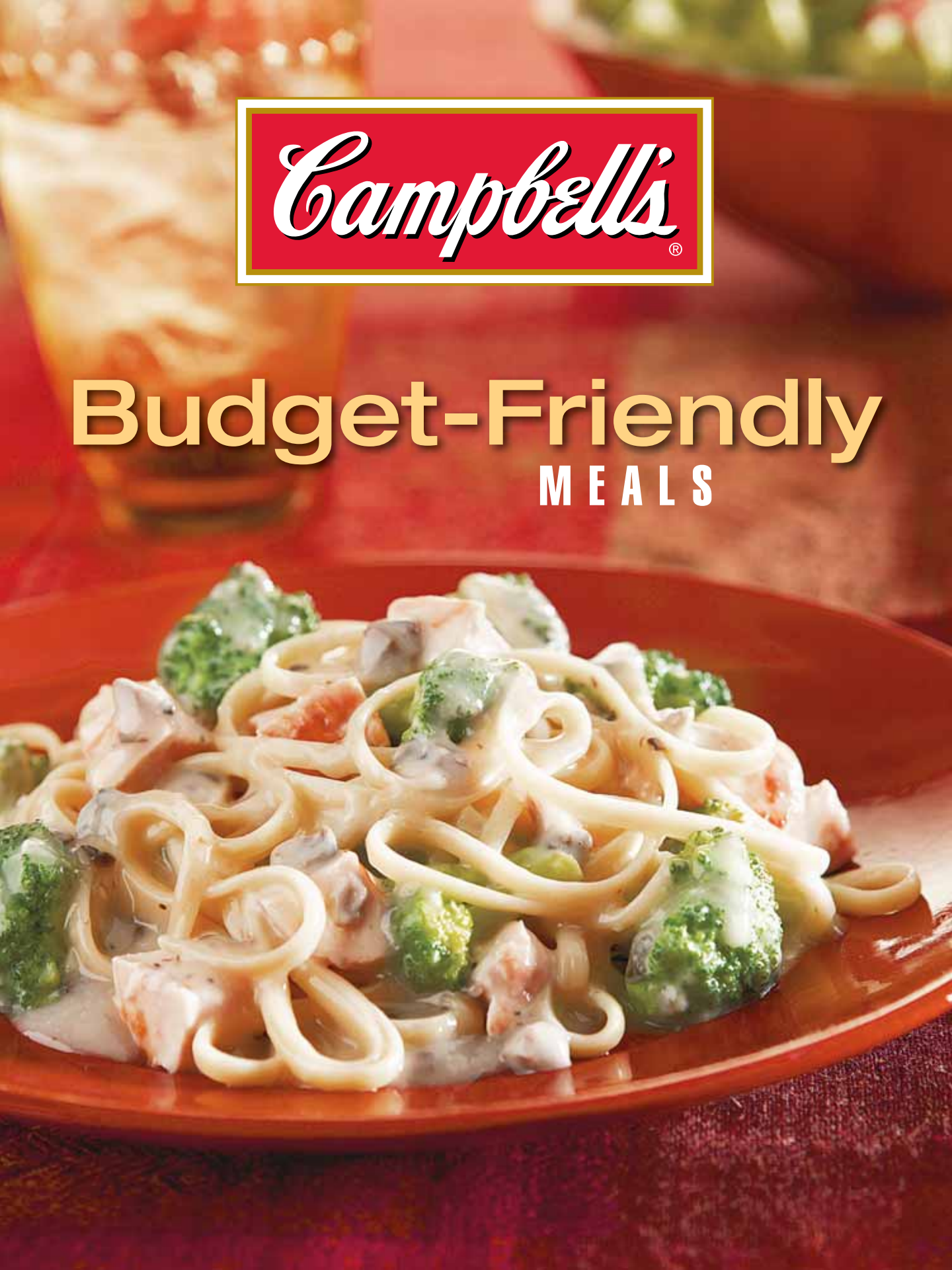
Campbell's®
Budget-Friendly
MEALS

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Quick-Prep Meals

Lemon Broccoli Chicken

MAKES 4 SERVINGS

PREP
5 minutes

COOK
20 minutes

- **1 lemon**
- **1 tablespoon vegetable oil**
- **4 skinless, boneless chicken breast halves**
- **1 can (10¾ ounces) Campbell's® Condensed Cream of Broccoli Soup (Regular or 98% Fat Free)**
- **¼ cup milk**
- **⅛ teaspoon ground black pepper**

1. Cut **4** thin slices of lemon. Squeeze 2 teaspoons juice from the remaining lemon.

2. Heat the oil in a 10-inch skillet over medium-high heat. Add the chicken and cook for 10 minutes or until it's well browned on both sides. Remove the chicken and set aside.

3. Stir the soup, milk, lemon juice and black pepper into the skillet. Heat to a boil. Return the chicken to the skillet and reduce the heat to low. Top the chicken with the lemon slices. Cover and cook for 5 minutes or until the chicken is cooked through.

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Chicken & Broccoli Alfredo

MAKES 4 SERVINGS

PREP
5 minutes

COOK
20 minutes

- ½ of a 16-ounce package linguine
- 1 cup fresh **or** frozen broccoli flowerets
- 2 tablespoons butter
- 1 pound skinless, boneless chicken breasts, cut into cubes
- 1 can (10¾ ounces) Campbell's® Condensed Cream of Mushroom Soup (Regular, 98% Fat Free **or** 25% Less Sodium)
- ½ cup milk
- ¼ teaspoon ground black pepper
- ½ cup grated Parmesan cheese

1. Prepare the linguine according to the package directions. Add the broccoli during the last 4 minutes of the cooking time. Drain the linguine and broccoli well in a colander and return them to the saucepot.

2. Heat the butter in a 10-inch skillet over medium-high heat. Add the chicken and cook for 10 minutes or until it's well browned, stirring often.

3. Stir the soup, milk, black pepper, cheese and linguine mixture into the skillet. Cook and stir until the chicken is cooked through. Serve with additional cheese.

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Chicken Dijon with Noodles

MAKES 4 SERVINGS

PREP
5 minutes

COOK
25 minutes

- **2 tablespoons butter**
- **4 skinless, boneless chicken breast halves**
- **1 medium onion, chopped (about ½ cup)**
- **1 can (10¾ ounces) Campbell's® Condensed Cream of Mushroom Soup (Regular, 98% Fat Free or 25% Less Sodium)**
- **¼ cup apple juice or milk**
- **1 tablespoon Dijon-style mustard**
- **1 tablespoon chopped fresh parsley or 1 teaspoon dried parsley flakes**
- **Hot cooked noodles**

1. Heat the butter in a 10-inch skillet over medium-high heat. Add the chicken and cook for 10 minutes or until it's well browned on both sides. Remove the chicken and set aside.

2. Reduce the heat to medium. Add the onion and cook until tender.

3. Stir the soup, apple juice, mustard and parsley into the skillet. Heat to a boil. Return the chicken to the skillet and reduce the heat to low. Cover and cook for 5 minutes or until the chicken is cooked through. Serve with the noodles.

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Garlic Pork Chops

MAKES 4 SERVINGS

PREP
5 minutes

COOK
20 minutes

- **1 tablespoon vegetable oil**
- **4 boneless pork chops, ¾-inch thick (about 1 pound)**
- **1 clove garlic, minced**
- **1 can (10¾ ounces) Campbell's® Condensed Cream of Mushroom Soup (Regular, 98% Fat Free *or* 25% Less Sodium)**
- **½ cup milk**
- **4 cups hot cooked couscous *or* rice**

1. Heat the oil in a 10-inch skillet over medium-high heat. Add the pork chops and garlic and cook for 10 minutes or until the chops are well browned on both sides. Remove the pork chops and set aside.

2. Stir the soup and milk into the skillet. Heat to a boil. Return the pork chops to the skillet and reduce the heat to low. Cover and cook for 5 minutes or until the chops are cooked through. Serve with the couscous or rice.

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Simple Salisbury Steak

MAKES 4 SERVINGS

PREP
5 minutes

COOK
25 minutes

- **1 pound ground beef**
- **1 can (10¾ ounces) Campbell's® Condensed Cream of Mushroom Soup (Regular, 98% Fat Free or 25% Less Sodium)**
- **⅓ cup dry bread crumbs**
- **1 egg, beaten**
- **1 small onion, finely chopped (about ¼ cup)**
- **1 tablespoon vegetable oil**
- **1½ cups sliced mushrooms**

1. Thoroughly mix the beef, **¼ cup** of the soup, bread crumbs, egg and onion in a medium bowl. Shape the mixture into 4 (½-inch-thick) burgers.

2. Heat the oil in a 10-inch skillet over medium-high heat. Add the burgers and cook until well browned on both sides. Remove the burgers with a slotted spatula and set aside.

3. Stir the remaining soup and mushrooms into the skillet. Heat to a boil. Return the burgers to the skillet and reduce the heat to low. Cover and cook for 10 minutes or until the burgers are cooked through.

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Beef Taco Skillet

MAKES 4 SERVINGS

PREP
5 minutes

COOK
20 minutes

- **1 pound ground beef**
- **1 can (10¾ ounces) Campbell's® Condensed Tomato Soup**
- **1 cup Pace® Chunky Salsa or Picante Sauce**
- **½ cup water**
- **8 corn or flour tortillas (6-inch), cut into 1-inch pieces**
- **1 cup shredded Cheddar cheese (4 ounces)**

1. Cook the beef in a 10-inch skillet over medium-high heat until the beef is well browned, stirring frequently to break up meat. Pour off any fat.

2. Stir the soup, salsa, water, tortillas and **half** the cheese into the skillet. Heat to a boil. Reduce the heat to low. Cover and cook for 5 minutes or until hot and bubbling.

3. Top with the remaining cheese.

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Baked Crispy Chicken

MAKES 4 SERVINGS

PREP
10 minutes

BAKE
20 minutes

- **1 can (10¾ ounces) Campbell's® Condensed Cream of Chicken Soup (Regular or 98% Fat Free)**
- **½ cup milk**
- **4 skinless, boneless chicken breast halves**
- **2 tablespoons all-purpose flour**
- **1½ cups Pepperidge Farm® Herb Seasoned Stuffing, finely crushed**
- **2 tablespoons butter, melted**

1. Stir **⅓ cup** of the soup and **¼ cup** of the milk in a shallow dish. Lightly coat the chicken with the flour. Dip the chicken into the soup mixture, then coat with the stuffing.

2. Put the chicken on a baking sheet. Drizzle with the butter. Bake at 400°F. for 20 minutes or until the chicken is cooked through.

3. Heat the remaining soup and milk in a 1-quart saucepan over medium heat until hot, stirring occasionally. Serve the sauce with the chicken.

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Best Ever Meatloaf

MAKES 8 SERVINGS

PREP
10 minutes

BAKE
1 hour
15 to 30 minutes

STAND
10 minutes

- **2 pounds ground beef**
- **1 can (10¾ ounces) Campbell's® Condensed Cream of Mushroom Soup (Regular or 98% Fat Free)**
- **½ cup fine dry bread crumbs**
- **1 egg, beaten**
- **1 small onion, finely chopped (about ¼ cup)**
- **⅓ cup water**

EASY SUBSTITUTION TIP

You can substitute Condensed Tomato Soup for Condensed Cream of Mushroom Soup in this recipe.

1. Thoroughly mix the beef, **½ cup** of the soup, bread crumbs, egg and onion in a large bowl. Put the mixture into a 13×9×2-inch baking pan and firmly shape into a 8×4-inch loaf.

2. Bake at 350°F. for 1 hour 15 minutes to 1 hour 30 minutes or until the meatloaf is cooked through. Remove the meatloaf with a slotted spatula to a cutting board. Let the meatloaf stand for 10 minutes before slicing.

3. Heat **1 tablespoon** of the pan drippings and the remaining soup and water in a 1-quart saucepan over medium-high heat to a boil. Serve with the meatloaf.

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Hearty Lasagna Soup

MAKES 4 SERVINGS

PREP
10 minutes

COOK
25 minutes

- **1 pound ground beef**
- **¼ cup chopped onion**
- **1 teaspoon minced garlic**
- **¼ teaspoon dried parsley flakes**
- **3½ cups Swanson® Beef Broth (Regular, 50% Less Sodium or Certified Organic)**
- **1 can (about 14.5 ounces) diced tomatoes**
- **¼ teaspoon dried Italian seasoning, crushed**
- **1½ cups uncooked mafalda or corkscrew-shaped pasta**
- **¼ cup grated Parmesan cheese**

1. Cook the beef, onion, garlic and parsley in a 3-quart saucepan over medium-high heat for 10 minutes or until the beef is well browned, stirring often. Pour off any fat.

2. Stir the broth, tomatoes and Italian seasoning into the saucepan and heat to a boil.

3. Stir the pasta in the saucepan. Reduce the heat to medium. Cook for 10 minutes or until the pasta is tender. Stir in the cheese. Serve with additional cheese, if desired.

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4 Ingredients or Less

Pasta Primavera

MAKES 4 SERVINGS

PREP
5 minutes

COOK
20 minutes

- 3 cups **uncooked** corkscrew-shaped pasta (rotini)
- 1 bag (16 ounces) frozen vegetable combination (broccoli, cauliflower, carrots)
- 1 jar (1 pound 10 ounces) Prego® Traditional Italian Sauce
- Grated Parmesan cheese

1. Prepare the pasta according to the package directions. Add the vegetables during the last 5 minutes of the cooking time. Drain the pasta and vegetables well in a colander.

2. Heat the sauce in the same saucepot over medium heat to a boil. Stir in the pasta and vegetables. Toss to coat. Top with the cheese.

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Zesty Chicken Mozzarella Sandwiches

MAKES 4 SANDWICHES

PREP
10 minutes

MARINATE
10 minutes

BAKE
10 minutes

GRILL
15 minutes

- ⅓ cup prepared Italian salad dressing
- 4 skinless, boneless chicken breast halves
- 1 loaf (11.75 ounces) Pepperidge Farm® Frozen Mozzarella Garlic Cheese Bread
- 1 medium red onion, sliced (about ½ cup)

1. Pour the dressing in a shallow nonmetallic dish. Add the chicken and turn to coat. Cover and refrigerate for 10 minutes.

2. Heat the oven to 400°F. Remove the bread from the bag. Place the frozen bread halves, cut-side up, on an ungreased baking sheet. (If bread halves are frozen together, carefully insert a fork between the halves to separate.)

3. Place the baking sheet on the middle oven rack. Bake for 10 minutes or until heated through.

4. Remove the chicken from the marinade. Lightly oil the grill rack and heat the grill to medium-high. Grill the chicken for 15 minutes or until the chicken is cooked through, turning the chicken over halfway through cooking and brushing it often with the dressing. Throw away any remaining marinade.

5. Place the chicken and red onion on the bottom bread half. Top with the remaining bread half. Cut it into quarters.

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French Onion Burgers

MAKES 4 BURGERS

PREP
5 minutes

COOK
20 minutes

- **1 pound ground beef**
- **1 can (10½ ounces) Campbell's® Condensed French Onion Soup**
- **4 slices cheese**
- **4 round hard rolls, split**

1. Shape the beef into 4 (½-inch-thick) burgers.

2. Heat a 10-inch skillet over medium-high heat. Add the burgers and cook until they're well browned on both sides. Remove the burgers and set aside. Pour off any fat.

3. Stir the soup into the skillet. Heat to a boil. Return the burgers to the skillet and reduce the heat to low. Cover and cook for 5 minutes or until the burgers are cooked through. Top with cheese and continue cooking until the cheese melts. Serve burgers in rolls with soup mixture for dipping.

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Inside-Out Chicken Pot Pie

MAKES 4 SERVINGS

PREP
5 minutes

COOK
20 minutes

- **1 pound skinless, boneless chicken breasts, cut into cubes**
- **1 can (10¾ ounces) Campbell's® Condensed Cream of Chicken Soup (Regular or 98% Fat Free)**
- **1 bag (16 ounces) frozen vegetable combination (broccoli, cauliflower, carrots)**
- **8 hot biscuits, split**

1. Cook the chicken in a 10-inch nonstick skillet over medium-high heat until it's well browned, stirring often.

2. Stir the soup and vegetables into the skillet. Heat to a boil. Reduce the heat to low. Cover and cook for 5 minutes or until the chicken is cooked through.

3. Divide the chicken mixture among the biscuits.

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Skillet Chicken Parmesan

MAKES 6 SERVINGS

PREP
5 minutes

COOK
25 minutes

STAND
5 minutes

- **6 tablespoons grated Parmesan cheese**
- **1½ cups Prego® Traditional Italian Sauce or Prego® Organic Tomato & Basil Italian Sauce**
- **Vegetable cooking spray**
- **6 skinless, boneless chicken breast halves**
- **1½ cups shredded part-skim mozzarella cheese (6 ounces)**

1. Stir **4 tablespoons** of the Parmesan cheese into the sauce.

2. Spray a 12-inch skillet with cooking spray and heat over medium-high heat for 1 minute. Add the chicken and cook for 10 minutes or until it's well browned on both sides.

3. Pour the sauce mixture over the chicken, turning to coat with sauce. Reduce the heat to medium. Cover and cook for 5 minutes or until chicken is cooked through.

4. Top with the mozzarella cheese and remaining Parmesan cheese. Let stand for 5 minutes or until the cheese melts.

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Souper Sloppy Joes

MAKES 6 SANDWICHES

PREP
5 minutes

COOK
15 minutes

- **1 pound ground beef**
- **1 can (10¾ ounces) Campbell's® Condensed Tomato Soup (Regular or Healthy Request®)**
- **¼ cup water**
- **1 tablespoon prepared yellow mustard**
- **6 hamburger rolls, split**

1. Cook the beef in a 10-inch skillet over medium-high heat until the beef is well browned, stirring frequently to break up meat. Pour off any fat.

2. Stir the soup, water and mustard into the skillet. Cook and stir until the mixture is hot and bubbling.

3. Divide the beef mixture among the rolls.

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Casserole Favorites

Cheesy Chicken & Rice Casserole

MAKES 4 SERVINGS

PREP
5 minutes

BAKE
45 minutes

- **1 can (10¾ ounces) Campbell's® Condensed Cream of Chicken Soup (Regular or 98% Fat Free)**
- **1⅓ cups water**
- **¾ cup uncooked long-grain white rice**
- **2 cups fresh or frozen vegetables**
- **½ teaspoon onion powder**
- **4 skinless, boneless chicken breast halves**
- **½ cup shredded Cheddar cheese**

1. Stir the soup, water, rice, vegetables and onion powder in a 12×8×2-inch shallow baking dish.

2. Top with the chicken. Season the chicken as desired. **Cover**.

3. Bake at 375°F. for 45 minutes or until chicken is cooked through. Top with the cheese.

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Sloppy Joe Casserole

MAKES 5 SERVINGS

PREP
10 minutes

BAKE
15 minutes

- **1 pound ground beef**
- **1 can (10¾ ounces) Campbell's® Condensed Tomato Soup**
- **¼ cup water**
- **1 teaspoon Worcestershire sauce**
- **⅛ teaspoon ground black pepper**
- **1 package (7.5 ounces) refrigerated biscuits (10)**
- **½ cup shredded Cheddar cheese**

1. Heat the oven to 400°F.

2. Cook the beef in a 10-inch skillet over medium-high heat until the beef is well browned, stirring frequently to break up meat. Pour off any fat.

3. Stir the soup, water, Worcestershire and black pepper into the skillet. Heat to a boil. Spoon the beef mixture into a 1½-quart casserole. Arrange the biscuits over the beef mixture around the edge of the casserole.

4. Bake for 15 minutes or until the biscuits are golden brown. Sprinkle the cheese over the beef mixture.

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Tuna Rice Casserole

MAKES 4 SERVINGS

PREP
10 minutes

BAKE
50 minutes

- 1 can (10¾ ounces) Campbell's® Condensed Cream of Mushroom Soup (Regular **or** 98% Fat Free)
- 1½ cups milk
- ¼ teaspoon paprika
- Dash ground red pepper
- 2 cans (about 6 ounces **each**) tuna, drained
- 4 ounces sliced American cheese, cut up (about 1 cup)
- ¾ cup **uncooked** regular long-grain white rice
- 2 tablespoons dry bread crumbs
- 1 tablespoon butter, melted

1. Stir the soup, milk, paprika, red pepper, tuna, cheese and rice in a 9-inch square baking dish. **Cover**.

2. Bake at 350°F. for 30 minutes. Stir.

3. Mix the bread crumbs with the butter in a small cup and sprinkle over the tuna mixture. Bake for 20 minutes more or until hot and bubbly and the rice is tender.

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Chicken Noodle Casserole

MAKES 4 SERVINGS

PREP
10 minutes

BAKE
25 minutes

- **1 can (10¾ ounces) Campbell's® Condensed Cream of Chicken Soup (Regular *or* 98% Fat Free)**
- **½ cup milk**
- **1 cup frozen peas**
- **2 cans (4.5 ounces *each*) Swanson® Premium Chunk Chicken Breast, drained**
- **2 cups medium egg noodles, cooked and drained**
- **2 tablespoons dry bread crumbs**
- **1 tablespoon butter, melted**

1. Stir the soup, milk, peas, chicken and noodles in a 1½-quart casserole.

2. Bake at 400°F. for 20 minutes or until hot. Stir.

3. Mix the bread crumbs with the butter in a small cup and sprinkle over the chicken mixture. Bake for 5 minutes more or until the topping is golden brown.

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Crunchy Chicken Bake

MAKES 8 SERVINGS

PREP
10 minutes

BAKE
25 minutes

- **8 skinless, boneless chicken breast halves**
- **4 slices Swiss cheese (about 4 ounces), cut in half**
- **1 can (10¾ ounces) Campbell's® Condensed Cream of Broccoli Soup (Regular or 98% Fat Free)**
- **1 large tomato, cut into 8 slices**
- **½ cup Pepperidge Farm® Herb Seasoned Stuffing, crushed**
- **2 tablespoons butter, melted**
- **Hot cooked rice**

1. Place the chicken in a 13×9×2-inch shallow baking dish. Top each chicken breast with **1** piece cheese. Spoon the soup over the cheese. Arrange the tomato over the soup.

2. Mix the stuffing with the butter in a small cup and sprinkle over the tomato.

3. Bake at 400°F. for 25 minutes or until the chicken is cooked through. Serve with rice.

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Creamy Chicken Enchiladas

MAKES 5 SERVINGS

PREP
20 minutes

BAKE
40 minutes

- **1 can (10¾ ounces) Campbell's® Condensed Cream of Chicken Soup (Regular or 98% Fat Free)**
- **1 container (8 ounces) sour cream**
- **1 cup Pace® Picante Sauce**
- **2 teaspoons chili powder**
- **2 cups chopped cooked chicken**
- **1 cup shredded Monterey Jack cheese (4 ounces)**
- **10 flour tortillas (8-inch), warmed**
- **1 medium tomato, chopped**
- **1 medium green onion, sliced (about 2 tablespoons)**

1. Stir the soup, sour cream, picante sauce and chili powder in a small bowl.

2. Stir **1 cup** of the soup mixture, chicken and cheese in a medium bowl.

3. Spread **about ¼ cup** of the chicken mixture down the center of each tortilla. Roll up and place seam-side down in a 13×9×2-inch shallow baking dish. Pour remaining soup mixture over the enchiladas. **Cover**.

4. Bake at 350°F. for 40 minutes or until hot. Top with tomato and green onion.

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Beef and Mozzarella Bake

MAKES 6 SERVINGS

PREP
10 minutes

COOK
35 minutes

- **1 pound ground beef**
- **1 teaspoon dried basil leaves, crushed**
- **¼ teaspoon ground black pepper**
- **⅛ teaspoon garlic powder or 1 clove garlic, minced**
- **1¼ cups Prego® Traditional Italian Sauce**
- **1 can (10¾ ounces) Campbell's® Condensed Cream of Mushroom Soup (Regular or 98% Fat Free)**
- **1¼ cups water**
- **1½ cups shredded mozzarella cheese (6 ounces)**
- **3 cups medium shell-shaped pasta, cooked and drained**

1. Cook the beef, basil, black pepper and garlic powder in a 10-inch skillet over medium-high heat until well browned, stirring frequently to break up meat. Pour off any fat.

2. Stir the sauce, soup, water and **1 cup** of the mozzarella cheese into the skillet. Stir in the pasta to coat with the sauce mixture. Spoon into a 11×8-inch (2-quart) shallow baking dish. Sprinkle with the remaining cheese.

3. Bake at 400°F. for 25 minutes or until hot and bubbling.

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Slow Cooker to the Rescue

Golden Mushroom Pork & Apples

MAKES 8 SERVINGS

PREP
10 minutes

COOK
8 to 9 hours

- 2 cans (10¾ ounces **each**) Campbell's® Condensed Golden Mushroom Soup
- ½ cup water
- 1 tablespoon packed brown sugar
- 1 tablespoon Worcestershire sauce
- 1 teaspoon dried thyme leaves, crushed
- 8 boneless pork chops, ¾-inch thick (about 2 pounds)
- 4 large Granny Smith apples, sliced (about 6 cups)
- 2 large onions, sliced (about 2 cups)

1. Stir the soup, water, brown sugar, Worcestershire and thyme in a 3½-quart slow cooker. Add the pork and turn to coat with the soup mixture. Top with the apples and onions.

2. Cover and cook on LOW for 8 to 9 hours* or until the pork is cooked through.

**Or on HIGH for 4 to 5 hours*

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Chicken Cacciatore

MAKES 6 SERVINGS

PREP
10 minutes

COOK
7 to 8 hours
10 minutes

- **1¾ cups Swanson® Chicken Broth (Regular, Natural Goodness™ or Certified Organic)**
- **1 teaspoon garlic powder**
- **2 cans (14½ ounces each) diced Italian-style tomatoes**
- **4 cups mushrooms cut in half (about 12 ounces)**
- **2 large onions, chopped (about 2 cups)**
- **3 pounds chicken parts, skin removed**
- **Hot cooked spaghetti**

1. Stir the broth, garlic powder, tomatoes, mushrooms and onions in a 3½-quart slow cooker. Add the chicken and turn to coat with the broth mixture.

2. Cover and cook on LOW for 7 to 8 hours* or until the chicken is cooked through. Serve over the spaghetti.

**Or on HIGH for 4 to 5 hours*

For thicker sauce, stir **2 tablespoons cornstarch** and **2 tablespoons water** in a small cup. Remove the chicken from the cooker. Stir the cornstarch mixture into the cooker. Turn heat to HIGH. Cover and cook for 10 minutes or until the mixture boils and thickens.

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Chicken Rice Soup

MAKES 8 SERVINGS

PREP
15 minutes

COOK
7 to 8 hours

- ½ cup **uncooked** wild rice
- ½ cup **uncooked** regular long-grain white rice
- 1 tablespoon vegetable oil
- 5¼ cups Swanson® Chicken Broth (Regular, Natural Goodness™ **or** Certified Organic)
- 2 teaspoons dried thyme leaves, crushed
- ¼ teaspoon crushed red pepper
- 2 stalks celery, coarsely chopped (about 1 cup)
- 1 medium onion, chopped (about ½ cup)
- 1 pound skinless, boneless chicken breasts, cut into cubes
- Sour cream
- Chopped green onions

1. Stir the wild rice, white rice and oil in a 3½-quart slow cooker. Cover and cook on HIGH for 15 minutes.

2. Stir the broth, thyme, red pepper, celery, onion and chicken into the cooker. Turn the heat to LOW. Cover and cook on LOW for 7 to 8 hours* or until the chicken is cooked through.

3. Serve with the sour cream and green onions.

**Or on HIGH for 4 to 5 hours*

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Chipotle Chili

MAKES 8 SERVINGS

PREP
15 minutes

COOK
8 to 9 hours

EASY SUBSTITUTION TIP

Use your favorite shredded cheese for the Cheddar.

- **1 jar (16 ounces) Pace® Chipotle Chunky Salsa**
- **1 cup water**
- **2 tablespoons chili powder**
- **1 large onion, chopped (about 1 cup)**
- **2 pounds beef for stew, cut into ½-inch pieces**
- **1 can (about 19 ounces) red kidney beans, rinsed and drained**
- **Shredded Cheddar cheese, optional**
- **Sour cream, optional**

1. Stir the salsa, water, chili powder, onion, beef and beans in a 3½-quart slow cooker.

2. Cover and cook on LOW for 8 to 9 hours* or until the meat is fork-tender. Serve with the cheese and sour cream, if desired.

**Or on HIGH for 4 to 5 hours*

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Hearty Mixed Bean Stew with Sausage

MAKES 8 SERVINGS

PREP
15 minutes

COOK
8 to 9 hours

- ¾ pound sweet Italian pork sausage, casing removed
- 10 cups Swanson® Chicken Broth (Regular, Natural Goodness™ **or** Certified Organic)
- ¼ teaspoon ground black pepper
- 2 medium carrots, chopped (about ⅔ cup)
- 1 stalk celery, chopped (about ½ cup)
- ¾ cup **each** dried pinto, navy **and** kidney beans
- 6 sun-dried tomatoes in oil, drained and thinly sliced (about ¼ cup)
- Grated Parmesan cheese

1. Cook the sausage in a 10-inch skillet over medium-high heat until sausage is well browned, stirring frequently to break up meat. Remove the sausage with a slotted spoon and put in a 5- to 5½-quart slow cooker.

2. Stir the broth, black pepper, carrots, celery and pinto, navy and kidney beans into the cooker.

3. Cover and cook on LOW for 7 or 8 hours*.

4. Stir in the tomatoes. Cover and cook for 1 hour more or until the beans are tender. Serve with the cheese.

**Or on HIGH for 4 to 4½ hours*

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Creamy Blush Sauce with Turkey and Penne

MAKES 8 SERVINGS

PREP
10 minutes

COOK
7 to 8 hours

EASY SUBSTITUTION TIP

Substitute 8 bone-in chicken thighs (about 2 pounds) for the turkey thighs. Makes 4 servings.

- **4 turkey thighs, skin removed (about 3 pounds)**
- **1 jar (1 pound 9.75 ounces) Prego® Chunky Garden Mushroom & Green Pepper Italian Sauce**
- **½ teaspoon crushed red pepper**
- **½ cup half-and-half**
- **Tube-shaped pasta (penne), cooked and drained**
- **Grated Parmesan cheese**

1. Put the turkey in a 3½- to 5-quart slow cooker. Pour the Italian sauce over the turkey and sprinkle with the red pepper.

2. Cover and cook on LOW for 7 to 8 hours* or until the turkey is fork-tender and cooked through. Remove the turkey from the cooker. Remove the turkey meat from the bones.

3. Stir the turkey meat and the half-and-half into the cooker. Cover and cook for 10 minutes or until hot. Spoon the sauce over the turkey and pasta. Sprinkle with the cheese.

**Or on HIGH for 4 to 5 hours*

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